Please insert the following section title after the second paragraph on page 6, that is, immediately before the text, "Reference is first made to Fig.1".

-- Detailed Description of the Invention--.

Please accept the following paragraph in re-written "clean form". The following paragraphs are presented as a replacement for the existing first paragraph on page 1.

-- Field of the Invention

A A HOLLINGSOOT

A2

The present invention relates to a method for the pasteurisation of drinks, in particular beer.

Description of the Related Art

The purpose of pasteurisation is to establish biological stability by killing microorganisms that may be present in the beer as completely as possible without any adverse effect on the quality of the product .--

Please accept the following paragraph in re-written "clean form". This paragraph is the second paragraph from the bottom on page 2 of the specification.

-- In this, 1 PU (Pasteurisation Unit) is defined as the degree of annihilation achieved by a heat holding time of 1 minute at 60°C. Strictly speaking, however, this only applies to micro-organisms which also correspond to a z-value of 6.95, but this is unfortunately neglected in the numerical equation .--

Please accept the following paragraph in re-written "clean form". This paragraph is the third paragraph on page 4 of the specification.

--This objective is achieved by a method for the pasteurisation of drinks according to the invention. In the method, a flow volume of the product is heated above a pasteurisation temperature and then cooled again before it is filled into its containers at a